

All Year Round Menu

Smoked Gressingham Duck Breast

celeriac and apple remoulade, raspberry vinaigrette

or

Vichyssoise Soup

served hot or cold, truffle oil and chives

or

Carpaccio of Beetroot

warm toasted goat's cheese, aged balsamic vinaigrette



Baked Loin of Atlantic Codling

forest mushroom risotto, cappuccino of cepes

or

Pan Fried Loin of Veal

creamed leeks, seasonal vegetables with black truffles and light Madeira jus

or

Ballotine of Norfolk Chicken Breast

Savoy cabbage with lemon and garlic, thyme infused roasting juices



Glazed Lemon Tart

fresh raspberries and raspberry sorbet

or

Dark Chocolate Delice

compote of strawberries and Tonka bean ice-cream

or

Warm Apple Tarte Tatin

Armagnac ice-cream and blackberries



Coffee & Petit Fours

£40.00 per person

Plus £4.00 for coffee & petits fours. The above price includes VAT.
A discretionary service charge of 12.5% will be added to your account.

At Gravetye Manor we understand that to make an event truly special you need to exceed expectations. We would therefore be delighted to discuss a bespoke menu for you, including additional courses to suit your wishes.